

# 12 Days of Christmas

## Deck the Halls Festive Cooking

### Using leftovers Boxing day pasta

#### Ingredients

4 Slices of turkey  
4 Left over chipolatas  
50g Stuffing mix  
500ml Milk  
50g Butter  
50g Plain flour  
1 ½ tsp cranberry sauce  
300g of your favourite pasta



#### Method

##### Step 1

Tear the turkey down into smaller chunk and slice the chipolatas roughly

##### Step 2

Cook your pasta in a large pan of boiling water (once cooked drain the pasta in a colander - this can be left to one side until your sauce is ready)

##### Step 3

Whilst your pasta is cooking melt the butter in a separate sauce pan and then add the flour to the butter and stir till a paste forms - this is called a roux

##### Step 4

Gradually add the milk a little at a time, stirring till smooth each time you add more milk (when you first add the milk it will become stiff and thicker, this is normal)

##### Step 5

Once you have added all the milk and have a smooth sauce add the stuffing mix, the turkey, sliced chipolatas and the cranberry sauce. Allow to cook for 5 more minutes.

##### Step 6

Add the pasta into the sauce, mix and allow to heat through as required